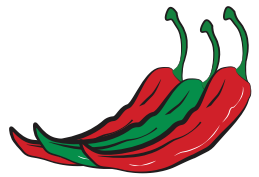


Chillies



of
Carnoustie

Takeaway Menu



Opening Times

Mon - Fri 16:00 - 22:30

Sat & Sun 13:30 - 22:30

Phone: 01241 859 100

Web: www.chilliesofcarnoustie.co.uk

Email: info@chilliesofcarnoustie.co.uk

The Pavilion, Links Parade, Carnoustie, DD7 7JB

Starters

Served with homemade sauce

Vegetable Pakora	£4.95	Prawn Puri G C	£7.95
Mixed vegetables coated in a spicy batter then deep fried		Thin deep fried chapati, then flavoursome prawns cooked with masala sauce and special spices	
Mushroom Pakora G	£4.95	King Prawn Puri C	£9.95
Freshly selected mushrooms dipped in a spicy batter then deep fried		Thin deep fried chapati, then juicy king prawns cooked with masala sauce and special spices	
Chicken Pakora G	£5.95	Tandoori Chicken D	£5.95
Chicken breast fillets fried in a spicy batter		Piece of Chicken marinated in Tandoori spices	
Paneer Pakora D	£5.95	Chicken Tikka D	£5.95
Crisp golden Paneer cooked with a selection of spices in a gram flour batter		Juicy cubes of breast chicken marinated and grilled with ginger, garlic, coriander, lime juice	
Haggis Pakora	£5.95	Lamb Tikka D	£7.95
Fusion of Scottish and Indian cuisine, Haggis deep fried in gram flour batter		Juicy cubes of lamb marinated and grilled with ginger, garlic, coriander	
Fish Pakora G F	£6.95	Seekh Kebab D	£5.95
White fish cutlets coated in a spicy batter then deep fried		Minced lamb prepared with onions, peppers, herbs & spices, cooked on a skewer	
King Prawn Pakora G F	£8.95	Shammi Kebab D	£5.95
King prawns deep fried in spicy batter		Spiced minced lamb round patties and grilled	
Onion Bhaji	£4.95	Lamb Chops D	£7.95
Onions deep fried in a spicy batter		Exotic and succulent lamb chop made using yoghurt and a special Chillies spice blend	
Vegetable Samosas G	£4.95	Chillies Kebab Platter D	£8.95
Lightly spiced vegetables wrapped in a pastry then fried		Seekh Kebab, Chicken Tikka, Special Tikka, Lamb Tikka & Lamb Chops	
Meat Samosas G	£4.95	Chillies Mixed Platter	£7.95
Spiced minced lamb wrapped in a pastry then fried		Mushroom Pakora, Veg Pakora, Chicken Pakora, Haggis Pakora & Chicken Tikka.	
Vegetable Puri	£6.95	Chillies Vegetable Platter	£7.95
Thin deep fried chapati, then mixed vegetables cooked with masala sauce and special spices		Mushroom Pakora, Vegetable Pakora, Cauliflower Pakora, Aubergine Pakora & Vegetable Samosa	
Chicken Puri	£7.95	Garlic Mushroom D	£5.95
Thin deep fried chapati, juicy chunks of chicken cooked with masala sauce and special spices			

Sundries

Poppadom	£1.00	Chutney Tray	£4.95
Onion Chutney	£1.50	Onion chutney, mango chutney, mixed pickle	
Mango Chutney	£1.50	Pakora Sauce D	£1.50
Mixed Pickle	£1.50	Curry Sauce	£4.95
Raita D	£1.95	Bhuna, Korma, Madras, Pathia or Tikka Masala	
Cucumber Raita D	£2.50	Chips	£3.50
		Chips & Cheese D	£4.95

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat (gluten), shellfish or fish. Please ask a member of staff about ingredients in your meal before placing your order.

ALLERGENS **G** GLUTEN **E** EGG **F** FISH **N** NUTS **D** DAIRY **C** CRUSTACEANS

Tandoori Dishes

All served with our own special homemade sauce, pilau rice and salad

½ Tandoori Chicken **D** £13.95

Chicken breast and leg are marinated in yoghurt, spices and herbs and barbecued in the tandoor.

Chicken Tikka **D** £13.95

Pieces of chicken are marinated in yoghurt, spices and herbs and barbecued in the tandoor.

Lamb Tikka **D** £15.95

Pieces of lamb are marinated in yoghurt, spices and herbs and barbecued in the tandoor.

Chicken & Lamb Tikka **D** £15.95

Pieces of chicken and lamb are marinated in yoghurt, spices and herbs and barbecued in the tandoor.

Garlic Chicken Tikka **D** £14.95

Pieces of chicken are marinated in yoghurt and fresh garlic, spices and herbs and barbecued in the tandoor.

Chicken Shashlik **D** £15.95

Succulent pieces of chicken cooked with onions and peppers in the tandoor.

Seekh Kebab **D** £13.95

Minced lamb prepared with onions, peppers, herbs & spices, cooked on a skewer in a tandoor.

Egyptian Kebab **D** £15.95

Succulent pieces of chicken cooked with onions, peppers, & mushrooms with Chillies special spices.

Lamb Chops **D** £15.95

Lamb chops marinated in Tandoori ground spices and grilled in the tandoor. **(ON THE BONE)**

Chillies Tandoori Mixed Grill **D** £21.95

A mixture of Chicken Tikka, Lamb Tikka, Tandoori Chicken, Seekh Kebab, King Prawn and Special Kebab. Served with salad, sauce and a plain naan.

Tandoori King Prawn **C D** £22.95

King prawns marinated with herbs and spices. cooked on a skewer

Tandoori Garlic King Prawn **C D** £23.95

King prawns marinated with garlic and yogurt, sizzled with Indian herbs and spices.

Tandoori Salmon **F D** £21.95

Fish marinated with yogurt and Indian herbs and spices.

Tandoori Sea Bass **F D** £19.95

Fish marinated with yogurt and Indian herbs and spices.

Tandoori Tilapia **F D** £18.95

Fish marinated with yogurt and Indian herbs and spices.

Special Kebab **D** £13.95

Pieces of chicken are marinated in yoghurt, spices and herbs and barbecued in the tandoor.



Biryani Dishes

All served with special homemade raita and salad.

Vegetable Biryani **D** £11.95

Chicken **D** £12.95

Chicken Tikka **D** £13.95

Lamb **D** £14.95

Prawn **C D** £14.95

King Prawn **C D** £20.95

Chillies Special Biryani **C D E** £19.95

Savoury rice cooked with prawns, lamb, chicken tikka, mushrooms and a pan fried egg.

Chefs Special Curries

Green Herb Chicken **D** £12.95
With a touch of yoghurt, green herbs, coriander, spring onions and authentic green spices.

Royal Chicken £12.95
Goujons of chicken marinated with fresh ginger, garlic and cooked in a delicious thick sauce.

Butter Chicken **D** £13.95
Traditional Indian curry cooked with butter and almonds. Creamy with homemade sauce.

Garlic Butter Chicken **D** £12.95
Chillies butter oriented dish with fusion of garlic.

Naga Chicken £13.95
Curry cooked with Chillies special herbs and Naga Chillies. Extremely hot curry.

Rezala Chicken **D** £12.95
Yoghurt based sauce cooked with chicken, Chillies special spices and coconut cream

Chillies Special Chicken £13.95
Cooked with chicken, green chillies, coriander, peppers, onions and roasted cashew nuts in a house special sauce.

South Indian Chilli Garlic Chicken £12.95
Cooked in a fresh garlic and chilli sauce with fresh coriander and a touch of crispy red chilli

Achari Chicken £12.95
Tantalizing pickle masala sauce laced with whole green chillies

Methi Chicken £12.95
Fresh methi leaves pan fried and cooked with ginger, garlic and other authentic herbs and spices

Jalapani Lamb £14.95
Tender Scottish lamb marinated in fresh ginger, jalapeno and mixed peppers and spices.

Pudina Lamb £14.95
Tender Scottish lamb cooked in a fresh garden mint, ginger, spiced sauce

Railway Lamb **D** £14.95
A very delicious and popular Indian dish, cooked in curry leaves, yoghurt and chef's secret spices.

Desi Lamb (on the bone) £14.95
Lamb cooked with fresh garlic, ginger, chillies, onions, coriander and various spices. It's a traditional Bangladeshi local dish.

Keema Aloo & Peas £12.95
Minced meat cooked with potato and peas in Chillies special spices.

Seafood Curries

Kastori King Prawn **C D** £21.95
A traditional dish cooked with yogurt and mild spices

King Prawn Royal Rasoni **C** £21.95
Marinated king prawn with fresh ginger, lemon juice, garlic and chef's choice spices.

King Prawn Garlic Chilli £21.95
King prawn cooked in with fresh ginger, garlic and chef's choice spices.

Colonial Fresh Water King Prawn £21.95
Giant king prawn from Bangladesh marinated with **C** fresh ginger, garlic, crushed green chillies, coriander.

Mas Bangla (Salmon) **F** £21.95
Bhuna style fish curry cooked with fresh ginger, garlic, tomato, coriander, onion and lime juice and fresh aubergine.

Goan Fish Curry (Salmon) **F D** £21.95
Almost the staple food of Goa influenced by the Portuguese colonials fish curry recipe made in this style is tangy and medium spicy. **(Coconut Flavour)**

Crab Garlic Chilli **C** £21.95
Crab curry cooked with fresh ginger, garlic, lemon juice, chopped mixed pepper and chefs special spice.



Original Curries

Vegetable		£9.95
Chicken		£10.95
Chicken Tikka	D	£11.95
Lamb		£14.95
Prawn	C	£14.95
King Prawn	C	£19.95

Korma **D**

A curry originally made for the British Raj in India, a mild & creamy taste.

Pathia

Cooked in mango chutney sauce, sweet & sour and medium spicy.

Bhuna

Cooked in tomatoes, coriander, onions, ginger, garlic, Chillies spices in a thick sauce.

Dhansak

Sweet and sour taste, cooked in a rich sauce with lentils, lemon juice and pineapple.

Rogan Josh

Cooked in a rich sauce using onions, garlic, ginger & roast tomatoes.

Dopiazza

Cooked with onions, garlic, tomato & ginger.

Madras

Cooked in a rich tasty hot medium thick sauce contains lemon juice, garlic and ginger.

Vindaloo

Rich thick in a spicy chilli sauce, very hot.

Tikka masala **D**

Cooked with cream, mild spices and chefs special tikka sauce with almond and coconut.

Saag special

Cooked with fresh spinach and mixture of spices.

Afghani

Cooked with chick peas and fresh ginger in a Bhuna sauce.

Jalfrezi **D**

Green chilli flavoured sauce cooked with green peppers, red peppers in a rich spiced sauce.

Korai **D**

Mixed peppers based sauce cooked with fresh green chillies, coriander and onion cubes.

Balti **D**

Cooked using chefs special balti sauce

Passanda **D**

Very mild and creamy curry with a touch of spices and flakes of almond on the top.

Continental

Served with chips

Breaded Haddock	F G	£10.95
Golden Fried Scampi	C G	£10.95
Chicken Goujons	D G	£11.95
Plain Omelette	D E	£9.95
Chicken Omelette	D E	£11.95
Prawn Omelette	C D E	£13.95
Chillies Homestyle Omelette	D E	£12.95
Chicken Nuggets & Chips	G	£10.95

Kids

Chicken Nuggets & Chips	G	£7.95
Fish Fingers & Chips	F G	£7.95
Chicken Goujon & Chips	G	£7.95



Sides

	Side	Main		Side	Main
Bindi Bhaji	£6.95	£9.95	Tarka Dal	£6.95	£9.95
Okra cooked with mixed herbs.			Lentil curry cooked with garlic.		
Aubergine Bhaji	£6.95	£9.95	Saag Paneer D	£7.50	£10.95
Aubergine cooked with mixed herbs.			Spinach & Indian Cheese stir fried with mixed herbs.		
Aloo Gobi	£6.95	£9.95	Mushroom Bhaji	£6.95	£9.95
Pan fried potato & cauliflower stir fried with herbs.			Stir fried with mixed herbs.		
Aloo Mottor/ Paneer D	£7.50	£10.95	Mixed Vegetable Bhaji	£6.95	£9.95
Potatoes, peas or Indian cheese in curry sauce.			Stir fried with mixed herbs.		
Bombay Aloo	£6.95	£9.95	Chana Bhaji	£6.95	£9.95
Potato stir fried with herbs.			Chick peas stir fried with mixed herbs.		
Saag Aloo	£6.95	£9.95			
Potato & Spinach stir fried with herbs.					

Breads

Plain Naan D E G	£3.25	Keema Naan D E G	£3.95
Garlic Naan D E G	£3.50	Chicken Tikka Naan D E G	£4.95
Peshwari Naan D E G	£3.95	Paratha D	£3.95
Vegetable Naan D E G	£3.95	Vegetable Paratha D	£4.25
Cheese Naan D E G	£3.95	Keema Paratha D	£4.25
Onion & Coriander Naan D E G	£3.50	Chapati	£1.95
Cheese & Garlic Naan D E G	£3.95	Garlic Chapati D	£2.50
Cheese & Onion Naan D E G	£3.95	Tandoori Roti	£2.95
Chilli Naan D E G	£3.50	Plain Puri (Thin deep fried chapati)	£2.50

Rice

Boiled Rice	£3.50	Mushroom Rice D	£4.25
Pilau Rice D	£3.75	Egg Fried Rice D E	£4.25
Fried Rice D	£3.95	Keema Rice D	£4.50
Vegetable Rice D	£3.95	Lemon & Cashew Nut Rice D N	£4.50

Thai Special

Starter

- Spring Rolls** **G** £5.95
Crunchy vegetables with Thai herbs wrapped in rice pastry and deep fried served with sweet chilli sauce.
- Thai Fishcakes** **F** £6.95
White fish blended with red curry, herbs and served with sweet chilli sauce
- Chicken Satay** £6.95
Marinated chicken on skewers served with sweet chilli sauce
- Garlic Prawns** **C** £7.95
Prawns cooked with fresh garlic and spring onions in a Thai sauce
- Garlic King Prawns** **C** £8.95
King Prawns cooked with fresh garlic and spring onions in a Thai sauce

Thai Soup

- Hot & Sour Tom Yum Soup** £8.95
Thai spicy soup with coconut milk, chilli, mushrooms, tomatoes and Thai herbs.
Available in Chicken, Prawn or Veg
- Coconut Soup** £8.95
Thai soup with coconut milk, tomatoes, mushrooms and Thai herbs.
Available in Chicken, Prawn or Veg
- Clear Soup** £7.95
Broth infused with lemongrass, galangal, green chillies and lime leaves.
Available in Chicken, Prawn or Veg

Rice

- Coconut Rice** £5.95
- Thai Egg Fried Rice** **E** £5.95
- Basil Rice** £6.95
- Jasmine Rice (Boiled Rice)** £3.50

From the Wok

- Vegetable** £13.95
- Chicken** £14.95
- Beef** £15.95
- Prawn** **C** £15.95
- King Prawn** **C** £22.95

Green Curry

Traditional Thai curry cooked in homemade green curry paste, coconut milk with seasonal vegetables.

Red Curry

This is a popular Thai dish consisting of homemade curry paste, coconut milk. This curry is cooked with garlic, onion, red chilli peppers, lime leaf and with seasonal vegetables.

Panang Curry

Cooked in coconut milk with mixed chilli paste and served with shredded basil leaves.

Thai Chilli Curry

Spicy stir fry cooked with fresh garlic, onion, green chillies, peppers and beans.

Basil Leaf

Fresh basil leaves, peppers, carrots, onions and green beans stir fried in a spicy chilli sauce.

Sizzling

Cooked in fresh garlic, Ginger, diced onion and spring onion. Served in a sizzling hot dish.



MEAL DEALS



All curries can be prepared with chicken and vegetables
Can be made with lamb or prawn add extra £4.00 each

Meal Deal A

£15.95

2 Poppadoms & Onion Chutney
Vegetable Pakora, Chicken Pakora or Onion Bhaji
Choose ONE Curry
Bhuna, Korma, Madras, Pathia or Tikka Masala
Pilau Rice or Boiled Rice & Plain Naan

Meal Deal B

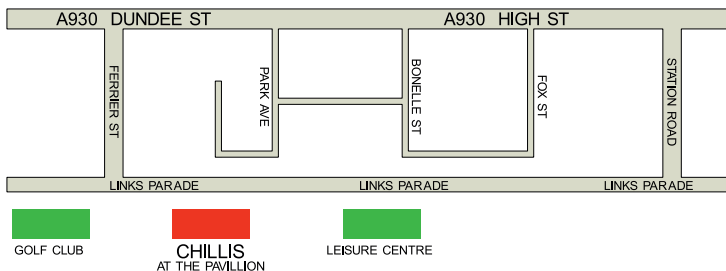
£25.95

2 Poppadoms & Onion Chutney
Choose ONE Starter
Vegetable Pakora, Chicken Pakora, Chicken Tikka, Onion Bhaji or Vegetable Samosa
Choose TWO Curries
Korma, Pasanda, Tikka Masala, Afghani, Balti or Jalfrezi
2 Pilau Rice or Boiled Rice & Plain Naan or Garlic Naan or Peshwari Naan

Meal Deal C

£26.95

2 Poppadoms & Onion Chutney
Choose ONE Starter
Vegetable Pakora, Chicken Pakora, Onion Bhaji, Veg Samosa or Chicken Tikka
Choose TWO Curries
Tikka Masala, Madras, Afghani, Korma, South Indian Chilli Garlic or Chillies Garlic Butter
2 Pilau Rice or Boiled Rice & Plain Naan or Garlic Naan or Peshwari Naan



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